

Rabo Encendido Cuban Oxtail Stew

Oscar · 29/09/2024



Prep Time

12 hrs

Difficult

Medium

Servings

16 hrs 49 mins

Description

Great basic recipe for Cubanstyle oxtail stew

Ingredients

- - 1 ½ cups vino seco (white cooking wine) - ¼ cup olive oil - 1 teaspoon salt - 4 pounds beef oxtails - 2 tablespoons olive oil
- divided - 2 potatoes
- peeled and quartered - 2 cups diced onion - 1 cup diced carrots - 6 cloves garlic
- coarsely chopped - ½ teaspoon salt - ¼ cup green olives
- pitted and halved - 3 bay leaves - 2 teaspoons Miami-style sazón seasoning (sazón completa) - ½ (.18 ounce) packet sazón seasoning (such as Sa-Son Accent®) - ½ teaspoon allspice - 2 (15 ounce) cans tomato sauce - 3 cups chicken broth

Instructions

1. Whisk vino seco
2. 1/4 cup olive oil
3. and salt together in a large bowl. Add oxtails and mix well to coat. Cover with plastic wrap and marinate in the refrigerator for 12 hours. Drain oxtails
4. discarding all but 1/2 cup of the marinade. Heat 1 tablespoon olive oil in a large pot over medium-high heat and sear oxtails until browned on all sides
5. about 2 minutes per side. Transfer to a large plate. Heat remaining 1 tablespoon olive oil in the same pot. Saute potatoes
6. onion
7. and carrots until onions are translucent
8. about 5 minutes. Mash garlic and 1/2 teaspoon salt into a coarse paste in a mortar and pestle. Add garlic paste to the pot; stir until fragrant
9. about 30 seconds. Stir in green olives
10. bay leaves
11. sazón completa
12. sazón seasoning
13. and allspice. Pour in reserved marinade
14. tomato sauce
15. and chicken broth. Return oxtails to the pot. Bring to a boil
16. reduce heat
17. and simmer
18. covered
19. until oxtails are fork tender and falling off the bone
20. about 4 hours. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount of marinade consumed will vary.